

Sample Informal Party Menus

40th Birthday Party – Light Appetizers and Light Buffet

Appetizers

Shrimp wrapped in bacon with a spicy apricot barbeque sauce

Hot Brie bites in puff pastry with warm raspberry dipping sauce

Stuffed mushroom caps with Andouille sausage and goat cheese

Crab ring – warm crab dip with old bay, shredded Swiss cheese and scallions wrapped in a flakey golden crust

Entrees

Sliced duck breast with raspberry orange sauce

Side dishes

Roasted broccoli with shaved Parmesan, lemon zest & pine nuts

Roasted vegetable platter with rosemary beets, butternut squash with nutmeg, and parsnips with dill

Cold orzo pasta salad with pesto, feta, cucumber, and grape tomatoes

Mini twice-baked potatoes with cheddar, sour cream, chives and bacon

Dessert

Provided by client

40th Anniversary – Sit Down Dinner with Passed Appetizers

Appetizers

Mini spanakopita – crispy layers of phyllo dough stuffed with a spinach and feta filling

Satay – mini chicken skewers with a spicy peanut dipping sauce served with Sriracha cucumber salad

Hot cheddar crab dip with crackers

Sit Down Dinner

Mini egg twist rolls & homemade whipped herb butter

Field green salad with goat cheese, raisins, candied pecans with tart cranberry vinaigrette

Maple glazed salmon

Re-stuffed baked potatoes with Gruyere cheese and truffle oil

Roasted asparagus with lemon zest, pine nuts, and shaved Parmigiano-Reggiano

Dessert

Chocolate covered strawberries with white chocolate accents

Private School Fundraiser – Generous Appetizers and Desserts

Grilled asparagus wrapped in prosciutto

Triangles of Manchego cheese with honeyed strawberries sprinkled with crushed pistachios & thyme roasted almonds

White and red sangria

Spanish saffron chicken and rice with mild diced Spanish Manzanilla olives and green peas

Caponata – Mediterranean vegetable dip with sweet, spicy, salty, and crunchy accents served with crackers

Spanish shrimp scampi with smoky paprika served with toasted garlic bread for soaking up the delicious sauce

Spicy gazpacho topped with lump crabmeat in mini bowls

Dessert

Peaches poached in red wine, cinnamon and brandy served with a Spanish almond cookie flavored with orange zest

Tray of homemade chocolates – chocolate toffee crackers, dark chocolate peanut butter balls, chocolate covered dried apricots with a chopped almond garnish